

CLASS SPECIFICATION
County of Fairfax, Virginia

CLASS CODE: 3133 **TITLE:** SENIOR HOME HEALTH AIDE **GRADE:** S-15

DEFINITION:

Under limited supervision, leads and participates in the provision of safe, quality, health, therapeutic recreational and nutritional services for impaired senior participants in the Adult Day Health Care Program; assists, advises and guides lower level Health Aides; and performs related work as required.

DISTINGUISHING CHARACTERISTICS OF THE CLASS:

The Senior Home Health Aide is distinguished from the Home Health Aide in that the Senior Home Health Aide serves as a lead and resource to the Home Health Aides; works with more difficult and complex participant issues, such as seniors displaying aggressive behavior; assists the Recreation Therapist in planning and implementing activities and programs; and fills in for the Recreation Therapist when necessary.

ILLUSTRATIVE DUTIES:

Creates and oversees daily assignments and schedules for the ADHC Centers;
Serves as a resource to Home Health Aides in documenting daily assessments and activities;
Provides guidance and assistance and assists in orientation for new Home Health Aides;
Serves as a resource in dealing with challenging and difficult participants;
Assists Recreation Therapist in development and implementation of activities;
Provides feedback to Recreation Therapist on activities and any necessary modifications;
Assists Recreation Therapist in planning and implementing field trips and special events;
Fills in for Recreation Therapist when necessary;
Provides personal care services, assisting with activities of daily living for participants in the ADHC Program;
Insures the safety and well being of participant during personal care by using appropriate precautions and guidelines;
Assists with clinical services such as vital signs, strength training and special therapies;
Monitors for, documents and reports changes in participants' behavior, eating habits and general well-being;
Participates and contributes in staff meetings and daily rounds;
Works to maintain an overall pleasant environment in the center;
Orients, reassures, calms and manages anxious, agitated or aggressive participants;
Plans for and serves meals, based on special dietary needs of participants, and requirements of CMP, licensing and health department;
Maintains a clean, safe, pleasant and healthy environment in the dining area and kitchen;
Observes and assists participants during meals.

REQUIRED KNOWLEDGE, SKILLS AND ABILITIES:

Ability to accurately observe, record and notice changes in behavior, participation, and general well-being of participants;

Ability to safely assist an adult weighing up to 150 lbs from bed to chair and from sitting to standing;

Ability to communicate clearly both orally and in writing;

Ability to communicate effectively with cognitively impaired adults;

Ability to establish and maintain friendly rapport with physically and/or mentally disabled adults;

Ability to train and guide lower level staff;

Knowledge of protocols and procedures for safely and effectively assisting physically and mentally impaired adults with the activities of daily living;

Knowledge of procedures for managing anxious, agitated or aggressive behavior;

Knowledge of safe food handling practices.

EMPLOYMENT STANDARDS:

Any combination of education, experience, and training equivalent to a High School Diploma or GED, PLUS

One year of experience working with the elderly as a Home Health Aide or equivalent.

CERTIFICATES AND LICENSES REQUIRED:

Must achieve certification in CPR and First Aid within one year of employment.

Must be able to achieve Limited Food Handlers Certification within one year of employment.

ESTABLISHED: August 1, 2006